

STARTERS

MARYLAND STYLE CRAB CAKE	\$15
FRIED CALAMARI Served with marinara sauce and basil aioli.	\$12
CRESCENT FARMED ASIAN DUCK WINGS (GFO) Asian glaze, sesame seeds and wasabi sour cream.	\$13
VEGGIE FLATBREAD Basil aioli, baby spinach, goat cheese, Shiitake mushrooms, Cherry tomatoes.	\$13
GRILLED OYSTERS (GFO) ½ Dozen oysters grilled with an herb butter.	\$16
BAKED CLAMS Chopped clams, bacon, bread crumbs.	\$13
NANTUCKET CHARCUTERIE BOARD (FOR 2) a Chef's selection of curated cheeses and cold meats.	\$25
SOUPE DU JOUR Ask your server for our soup of the day. M/P	
TUNA POKE (GFO) Raw Tuna, mango, avocado, seaweed, marinated in a asian dressing and mango aioli.	\$15
RAW OYSTERS — ½ DOZEN - \$15 DOZEN - \$28	
LITTLE NECK CLAMS — ½ DOZEN - \$12 DOZEN - \$22	

LUNCH CORNER

LOBSTER ROLL Traditional lobster salad in a butter roll and french fries.	M/P
*NOLA STYLE BURGER American Cheese, lettuce and tomato with french fries. <i>add fried egg \$2 add bacon \$2</i>	\$17
CHICKEN SANDWICH Grilled chicken, white cheddar cheese, mixed greens, tomatoes, Chipotle and Avocado aioli on a ciabatta bread with french fries.	\$15
CRAB CAKE SANDWICH Crab Cake on a burger roll with tomato, lettuce and basil aioli and french fries.	\$22
MAHI MAHI TACOS Topped with jicama slaw, guacamole, chipotle aioli, served with plantains.	\$18
QUICHE (CHOOSE ONE) Ask your server for our selection. (Quiche only available for lunch)	\$13

SALADS

BEETS & SHIITAKE Mixed Greens, Roasted Shiitake mushrooms, Goat Cheese, Shave Carrots, Candie Walnuts in a Balsamic Vinagrette.	\$15
POACH PEAR SALAD Baby spinach, poached pear, Blue Cheese, dried cranberries and almonds in a light champagne vinaigrette.	\$14

ADD:
CHICKEN \$6 - SALMON OR SHRIMP \$9

PLEASE NOTE THERE IS A 3.9% PROCESSING CHARGE ADDED TO ALL CREDIT CARDS PURCHASES

*These items are cooked to your liking. Consuming raw or undercooked meat, shellfish, fish, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

Please notify your server with any Food Allergies or Concerns - Thank you!

ENTREES

CRAB CRUSTED SALMON	\$32
Lemon Scented basmati rice and seasonal vegetables in a beurre blanc sauce.	
SCALLOPS AND SHRIMP (GFO)	\$32
Butternut Squash Risotto and Aged Balsamic.	
SEAFOOD PAELLA	\$36
Yellow saffron rice with mussels, clams, shrimp, chicken, chorizo and a half lobster tail on top.	
SWORDFISH (GFO)	\$32
Mashed Potatoes, seasonal vegetables, marjoram sauce, topped with cherry tomatoes.	
*GRILLED PORTERHOUSE STEAK (GFO)	\$36
Steak Fries and creamy spinach.	
SEAFOOD LINGUINI (GF PASTA +\$3)	\$28
Mussels, Shrimp, Clams, Leeks, baby spinach in a red creamy thyme sauce.	
*LONG ISLAND DUCK (GFO)	\$32
Crescent Farm Roasted Duck with a Beach Plum sauce served with garlic mashed potatoes and vegetables	
BRAISED SHORT RIBS (GFO)	\$38
Boneless Short Ribs Served with Pea Rissotto.	

SIDE DISHES

CREAMY LOBSTER MASHED POTATOES	\$18
PARMESAN TRUFFLE FRENCH FRIES	\$10
SEASONAL VEGETABLES	\$9
BUTTERNUT SQUASH RISOTTO	\$13
CREAMY SPINACH	\$9
LOBSTER MAC AND CHEESE	\$18

DESSERTS

TIRAMISU
CARROT CAKE
OREO CRUSTED CHOCOLATE MOUSSE
SIGNATURE ICE CREAM SUNDAE

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BRUNCH

SATURDAY & SUNDAY: 11AM - 2:30PM

BREAKFAST ROLLS	\$7
A basket of 3 different flavored warm breads served with herb butter and jam.	
EGGS ANY STYLE	\$14
<i>ADD: AVOCADO-\$4, CHEESE-\$1.50. EGG WHITES EXTRA \$2</i>	
Organic Eggs made to your liking, served with home fries, toast and sausage, bacon or Canadian bacon.	
SHRIMP & LOBSTER HASH EGGS (GFO)	\$17
Sunny side up eggs over a lobster and shrimp hash topped with Hollandaise Sauce.	
BREAKFAST TACOS	\$16
scrambled eggs, chorizo and black beans, topped with pico de gallo, avocado crema and queso fresco in flour tortilla.	
STEAK AND EGGS	\$19
Grilled Skirt Steak, over easy eggs and home fries topped with pico de gallo.	
AVOCADO "BENNY" TOAST	\$16
Poached eggs over an avocado crema, English Muffin Toast, Canadian Bacon topped with Hollandaise Sauce and Home Fries.	
QUICHE (CHOOSE ONE)	\$13
<ul style="list-style-type: none">• Spinach and Feta.• Canadian Bacon and Cheese.	
FRESH FRUIT BELGIAN WAFFLE	\$13
Topped with fresh berries and Banana served with fresh whipped cream and maple syrup.	

BRUNCH DRINKS

BOTTOMLESS DRINKS	\$16
Choice of Mimosas or Poinsettas	
SUNRISE SUMMER MIMOSA	\$9
Champagne, Strawberry Puree, splash pineapple juice.	
APEROL SPRITZER	\$12
Aperol, Prosecco topped with club soda	
SANGRIA — GLASS - \$9	
Red, White, Mango, Passionfruit, Blackberry, or Strawberry	
SPARKLING SELTZER \$ 5 EACH	
White Claw and Lover Boy (Get 5 for \$20)	
SIGNATURE LOBSTER BLOODY MARY	\$18
Vodka, Old Bay rim, pepperoncini, olive, Baby Gherkin, brown sugar bacon, and a Lobster.	

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